Ad Tchuenchieu Kamgain

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/3403649/publications.pdf

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9 papers	38 citations	2258059 3 h-index	1872680 6 g-index
9 all docs	9 docs citations	9 times ranked	31 citing authors

#	ARTICLE	IF	CITATIONS
1	Development of a predictive model of the microbial inactivation of L. monocytogenes during low thermal treatment of fruit juices in combination with carvacrol as aroma compound. Current Research in Food Science, 2022, 5, 374-381.	5.8	3
2	Synergistic Action of Mild Heat and Essential Oil Treatments on Culturability and Viability of Escherichia coli ATCC 25922 Tested In Vitro and in Fruit Juice. Foods, 2022, 11, 1615.	4.3	4
3	Food safety behavioural changes among the population in Sub-Saharan Africa during the COVID-19 first wave. Heliyon, 2022, 8, e09785.	3.2	3
4	Occurrence of Total Aflatoxins, Aflatoxin B1, and Ochratoxin A in Chicken and Eggs in Some Cameroon Urban Areas and Population Dietary Exposure. Journal of Environmental and Public Health, 2022, 2022, 1-9.	0.9	1
5	Will the COVID-19 third wave lockdown measures not lead to a resurgence of non-communicable diseases in South Africa?. Ethics, Medicine and Public Health, 2021, 19, 100709.	0.9	0
6	Effect of low thermal pasteurization in combination with carvacrol on color, antioxidant capacity, phenolic and vitamin C contents of fruit juices. Food Science and Nutrition, 2018, 6, 736-746.	3.4	15
7	Low thermal inactivation of Escherichia coli ATCC 25922 in pineapple, orange and watermelon juices: Effect of a prior acidâ€adaptation and of carvacrol supplementation. Journal of Food Safety, 2018, 38, e12415.	2.3	6
8	Antimicrobial Potential of Carvacrol and Its Effect at Sub-lethal Concentration during Low Thermal Pasteurization of Fruit Juices. Journal of Advances in Microbiology, 2018, 11, 1-8.	0.2	2
9	Effect of Acid Adaptation of Listeria monocytogenes on Its Mild Thermal Inactivation in a Simulated Fruit Juice Supplemented with Carvacrol. British Microbiology Research Journal, 2016, 15, 1-10.	0.2	4